

MISSIONARY PAGE

Go ye into all the world, and preach the gospel to every creature.

(Mark 16:15)

Now then we are ambassadors for Christ, as though God did beseech you by us: we pray you in Christ's stead, be ye reconciled to God. (II Corinthians 5:20)

Wherever there are lost souls, that place is a mission field. You may not be able to go to the foreign mission field to reach men and women, boys and girls for Christ, but right where you are is your mission field. What about that next door neighbor? What about the milkman? What about the grocer, the butcher? Remember that "man cannot live by bread alone"—be a missionary!

Robert E. Speer tells the story of a boy at Yale who inherited a small fortune. Not wanting to waste it he went to one of his old friends, a wise and successful man, and asked him for his advice. How should he invest his life and this money of his?

"My son," said the old man, "I will tell you what to do. Attach yourself to one of the great feeding interests. Don't manufacture things that can be dispensed with. There will come times when men will give up their luxuries, but there will never come a time when men will not have to eat. And if you want to be identified with one of the secure interests of mankind, attach yourself to one of those which feed the hunger of the world."

That is more than good business advice. It is a Christian challenge. The world is hungry. Feed it!

Five hundred people are dying of starvation every day in the streets of Athens. In Shanghai alone there are over 150 camps for refugees, and yet there are an estimated 250,000 in the environs of the city without enough to live on. Read those figures over again; then turn to Matthew 25 and read verses 31 to 46. When the world is hungry, Christ goes hungry.

But there is a greater hunger than the hunger for bread. It is the hunger of the soul for Christ, the Living Bread; and two-thirds of all who die, die in that hunger—without Him. 26,000,000 a year, 3000 every hour! That is the greatest single need in the world today. Will you give your life to it—give your life to feeding the hunger of the world? Jesus said, "Feed my sheep."

The famine of the Word of God as mentioned in Amos 8:11, 12, 13, is very evident now and we who feast upon the Bible are called to allow the Holy Spirit to use us as Silver Trays to present CHRIST, the Bread of Life, to millions NOW.

Samuel Hugh Moffett of Student Foreign Mission Fellowship

SWEDISH LIMPA (Bread)

2 cups water
¼ cup brown sugar
¼ cup honey
1½ teaspoons coraway seed
1 teaspoon onion seed
1 tablespoon lard
2 yeast cakes
4 cups white flour
1 teaspoon salt
2 cups rye flour

Heat together water, sugar, honey, spices and lard. Cool to lukewarm, add yeast, mix well. Add about 3 cups of the white flour, beat thoroughly, add rye flour, salt and more white flour, make a dough that can be easily handled. Turn out on floured board, and knead until satiny or elastic. Place dough in a greased bowl, grease top of dough, let rise until double in size (2 to 4 hours). Knead, shape into loaves, put into greased pans; brush top with melted shortening, cover. Let rise again (1 to 2 hours). Bake 20 minutes in 400° F. oven. Reduce heat to 350° F. and bake 40 minutes longer. Excellent for mid-afternoon lunch.

Mrs. Effie L. Willemink

SCOTCH SCONES

2 cups flour
¼ teaspoon salt
1 teaspoon baking powder
¼ teaspoon baking soda
1 teaspoon sugar
1 egg
1 cup sour milk

Mix dry ingredients, sift, and combine with beaten egg and milk. Put on floured board and cut in small squares. Bake in floured pan on top of stove.

Mrs. John Fleeton

FROZEN KOLACKY (Bohemian Recipe)

½ pound butter, sweet or salted
1 small bottle sweet cream
2 teaspoons sugar
1 teaspoon nutmeg
3 eggs—omit the yolk of one egg
1 cake yeast
Flour to make a heavy dough

Mix cream and butter together. Add the other ingredients. Then crumble a cake of yeast into mixture. Add enough flour to make a heavy dough. Let stand over night in refrigerator. Roll out dough to about ½-inch thickness. Then cut with small cookie cutter. Put on dry pans and spread with chopped prunes or other fruit. Let stand until raised. Bake in a 400° F. oven.

Virginia Goldberger

DUTCH BABELAARS (Holland Recipe)

2 pounds light brown sugar
¼ cup vinegar
¼ cup water
Butter (size of walnut)

Stir enough to mix well and put on fire to cook. Watch closely so it will not burn. Test in cold water. When it reaches the hard ball stage, remove from the fire and pour in buttered pan and let cool enough so it can be handled. Pull like taffy and cut in small pieces. (This is very good and an excellent candy to pack for some soldier boy.)

Mrs. H. Nauta



FOR THE BODY
FOR THE SOUL



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